



US005582758A

United States Patent [19]

[11] Patent Number: **5,582,758**

Smith et al.

[45] Date of Patent: **Dec. 10, 1996**

[54] METHOD AND APPARATUS FOR VENDING HOT FOOD

[75] Inventors: **Donald P. Smith; Michael J. Dobie,** both of Dallas; **Alden B. Sparman, Sr.; John R. Norris,** both of Plano, all of Tex.

[73] Assignee: **Patentsmith Technology, Ltd.,** Dallas, Tex.

[21] Appl. No.: **501,304**

[22] Filed: **Jul. 12, 1995**

Related U.S. Application Data

[62] Division of Ser. No. 239,724, May 9, 1995, Pat. No. 5,449,888, which is a division of Ser. No. 909,077, Jul. 7, 1992, Pat. No. 5,310,978, which is a division of Ser. No. 723,250, Jun. 28, 1991, Pat. No. 5,210,387, which is a continuation-in-part of Ser. No. 463,279, Jan. 10, 1990, Pat. No. 5,147,994.

[51] Int. Cl.⁶ **H05B 6/64**

[52] U.S. Cl. **219/681; 219/400; 219/725; 221/150 A; 221/150 R**

[58] Field of Search 219/729, 730-734, 219/386, 521, 725, 681, 400; 99/DIG. 14, 426, 448; 426/107, 113, 234, 243; 206/491

[56] References Cited

U.S. PATENT DOCUMENTS

| | | | |
|-----------|---------|---------------|-------------|
| 3,283,113 | 11/1966 | Smith | 219/10.55 R |
| 3,333,666 | 8/1967 | Murray et al. | 99/355 |
| 3,343,479 | 9/1967 | Wassberg | 219/400 |
| 3,381,605 | 5/1968 | Smith | 219/10.55 R |
| 3,386,550 | 6/1968 | Murray et al. | 99/355 |
| 3,397,817 | 8/1968 | Smith | 219/10.55 A |
| 3,404,620 | 10/1968 | Smith | 219/10.55 R |
| 3,442,200 | 5/1969 | Babel | 99/357 |
| 3,534,676 | 10/1970 | Rubino | 99/355 |
| 3,884,213 | 5/1975 | Smith | 219/400 |
| 4,004,712 | 1/1977 | Pond | 219/10.55 B |
| 4,081,646 | 3/1978 | Goltsos | 219/729 |

| | | | |
|-----------|---------|-----------------|-------------|
| 4,144,438 | 3/1979 | Gelman et al. | 219/10.55 E |
| 4,154,861 | 5/1979 | Smith | 426/466 |
| 4,190,757 | 2/1980 | Turpin et al. | 217/10.55 E |
| 4,289,792 | 9/1981 | Smith | 426/241 |
| 4,337,116 | 6/1982 | Foster et al. | 219/10.55 E |
| 4,374,318 | 2/1983 | Gillium | 219/400 |
| 4,398,651 | 8/1983 | Kumpfer | 219/10.55 R |
| 4,409,453 | 10/1983 | Smith | 219/10.55 A |
| 4,431,888 | 2/1984 | Simpson | 219/10.55 F |
| 4,431,889 | 2/1984 | Sapanara et al. | 219/10.55 F |
| 4,592,485 | 6/1986 | Anderson et al. | 221/150 HC |
| 4,626,641 | 12/1986 | Brown | 219/10.55 E |
| 4,703,148 | 10/1987 | Mikulski et al. | 219/729 |
| 4,745,249 | 5/1988 | Daniels | 219/10.55 E |
| 4,762,250 | 8/1988 | Fiberg | 221/123 |
| 4,783,582 | 11/1988 | Wada et al. | 219/10.55 R |
| 4,784,292 | 11/1988 | Jondrow et al. | 99/357 |
| 4,825,024 | 4/1989 | Seaborne | 219/730 |
| 4,835,351 | 5/1989 | Smith et al. | 219/10.55 R |
| 4,940,869 | 7/1990 | Scholtes et al. | 219/10.55 R |
| 5,011,042 | 4/1991 | Bunce et al. | 221/150 A |
| 5,147,994 | 9/1992 | Smith et al. | 219/10.55 M |
| 5,210,387 | 5/1993 | Smith et al. | 219/10.55 M |
| 5,310,978 | 5/1994 | Smith et al. | 219/681 |
| 5,345,069 | 9/1994 | Grindrod | 219/730 |
| 5,449,888 | 9/1995 | Smith et al. | 219/681 |

OTHER PUBLICATIONS

Healthy Choice, Sesame Chicken Shanghai, Classic (2 pages).

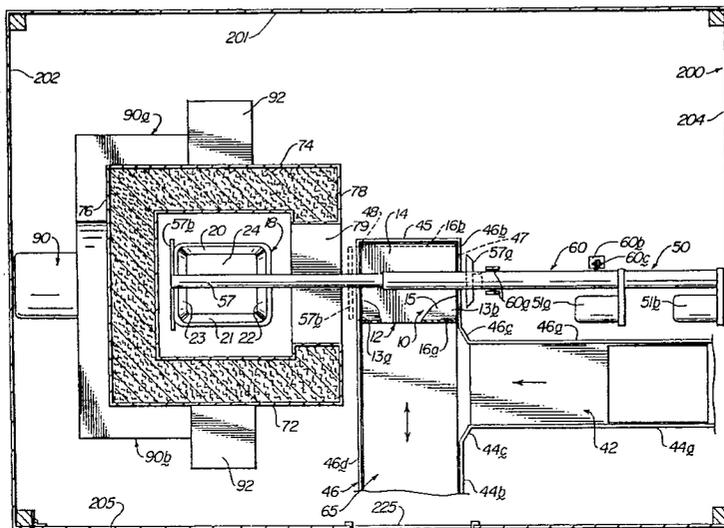
Primary Examiner—Tu Hoang

Attorney, Agent, or Firm—Crutsinger & Booth

[57] ABSTRACT

A method and apparatus for vending a hot food product wherein a sealed container is moved from a protective sleeve and deposited in an oven where heat is transferred to the container for initially melting a protective sealing film and then heating the food product. After the food product has been heated, the container is removed from the oven and reinserted into the protective sleeve prior to dispensing the heated food product.

15 Claims, 15 Drawing Sheets



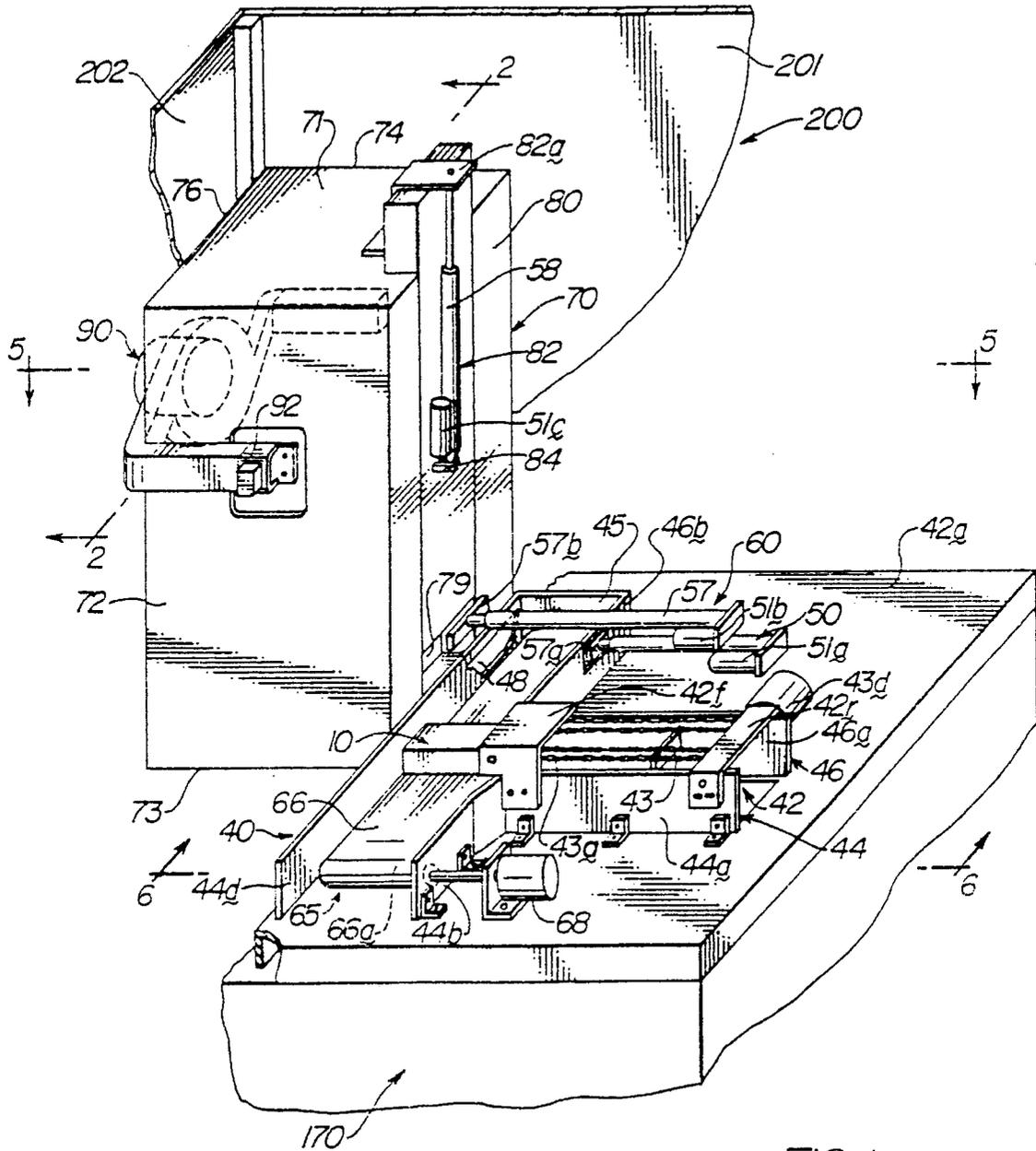


FIG. 1

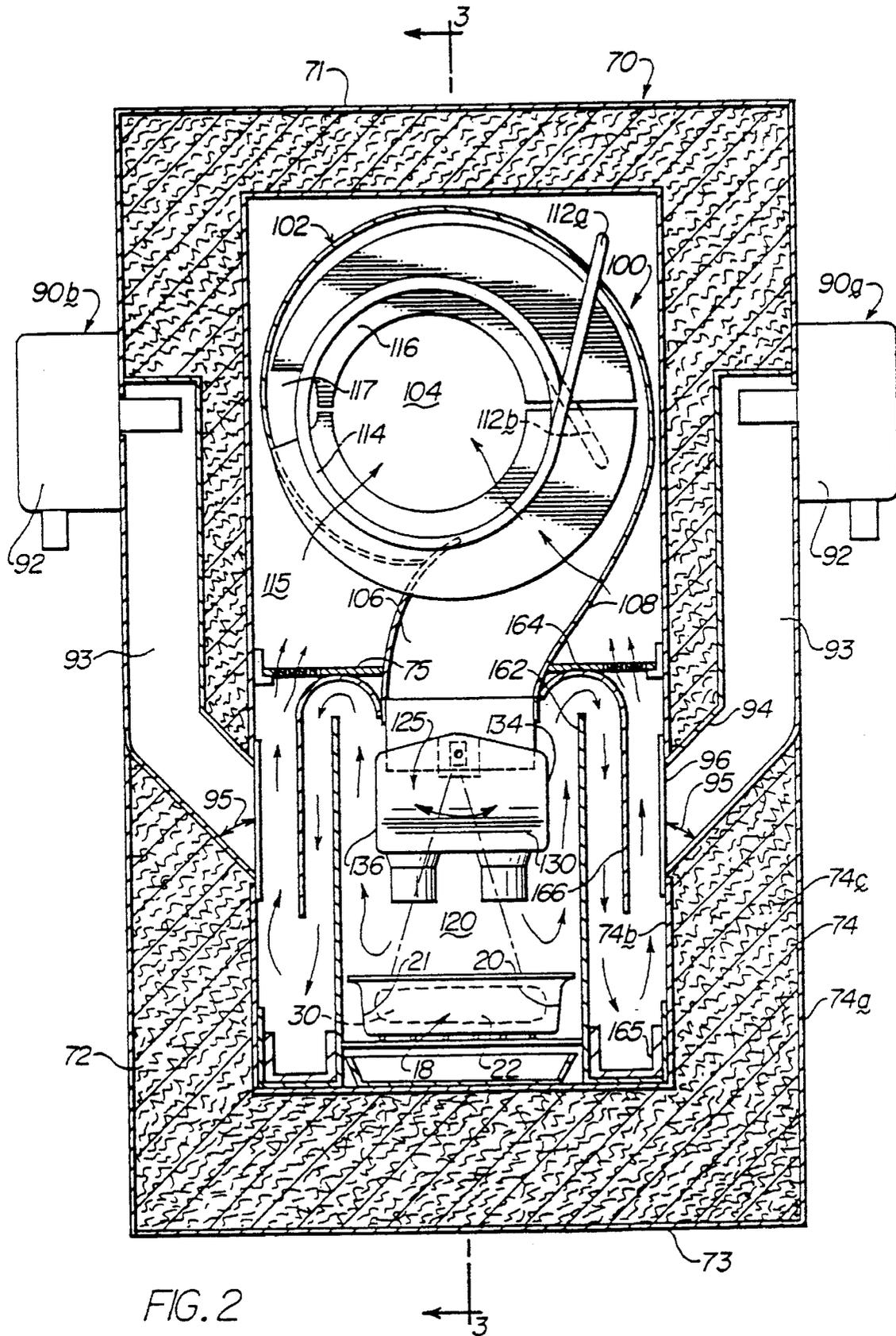


FIG. 2

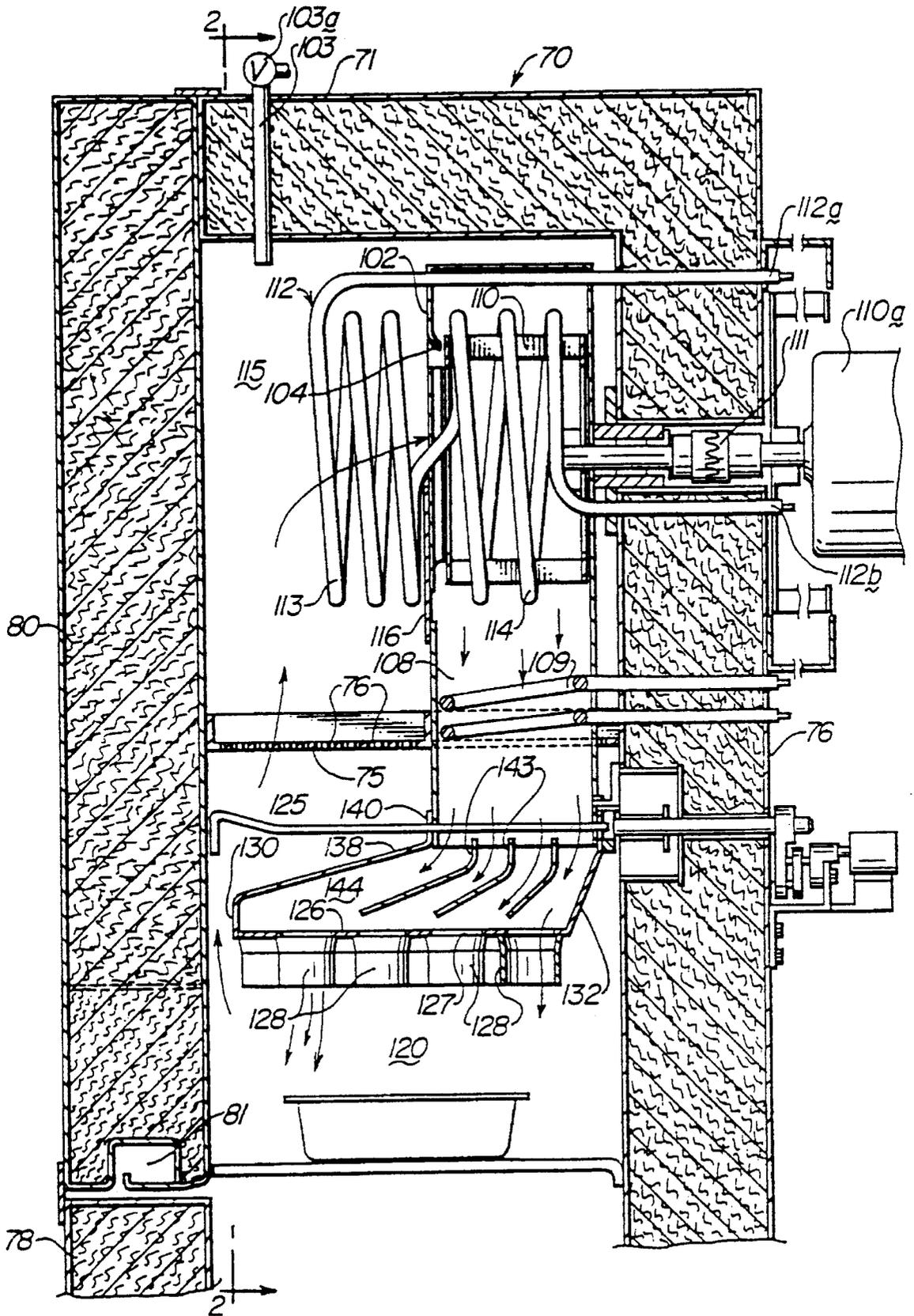
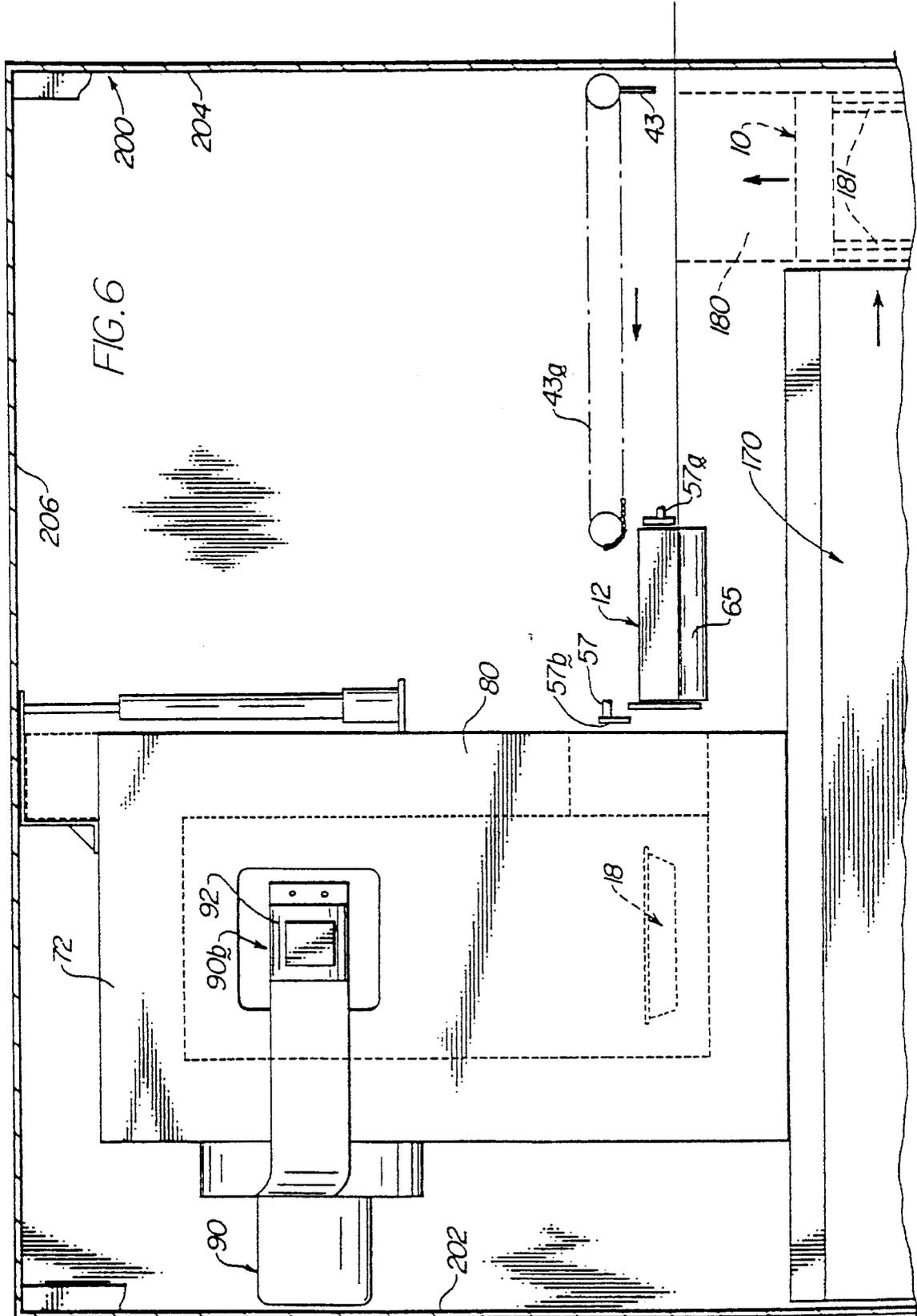


FIG. 3



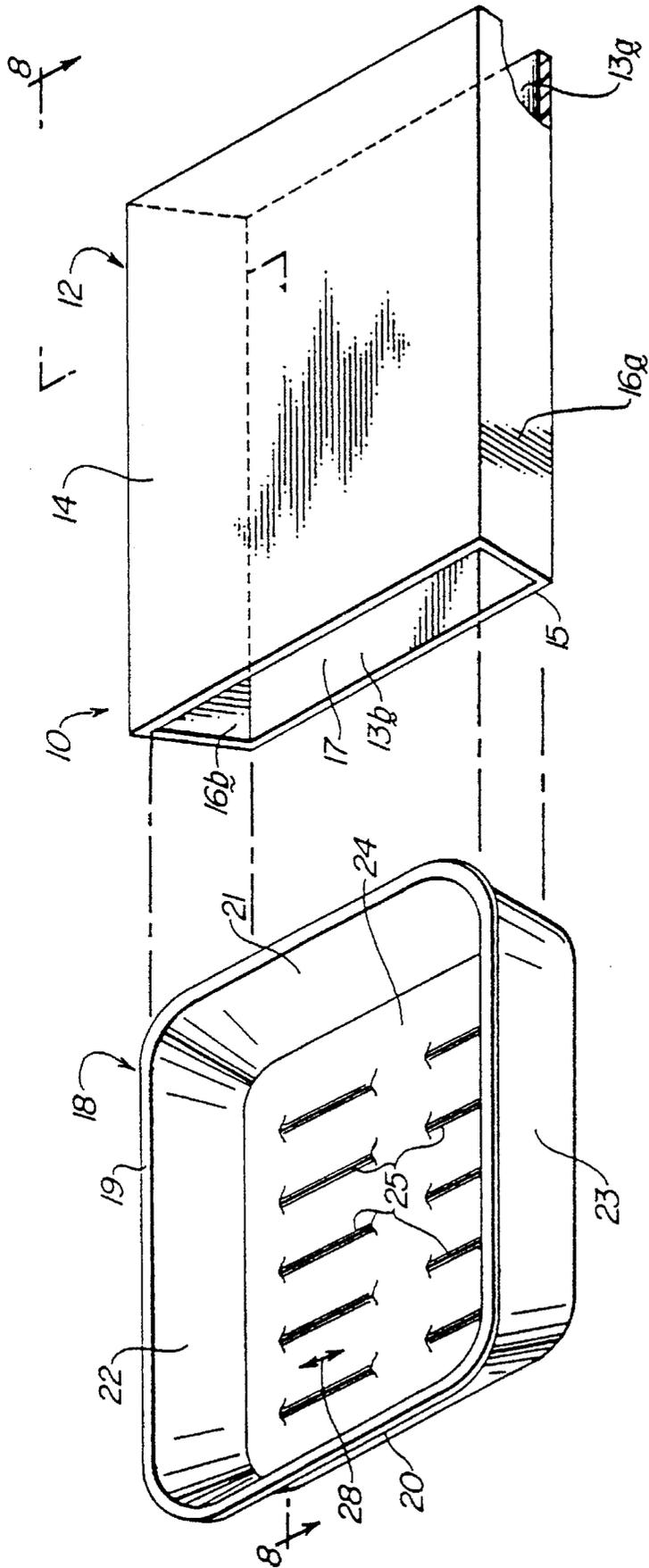


FIG. 7

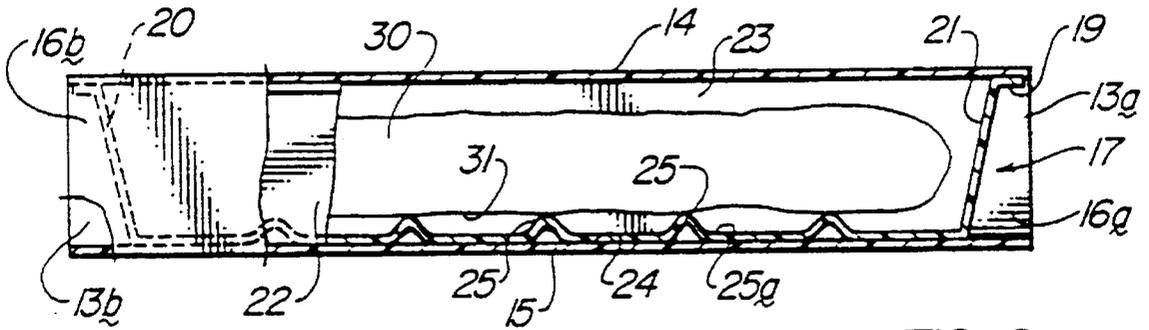


FIG. 8

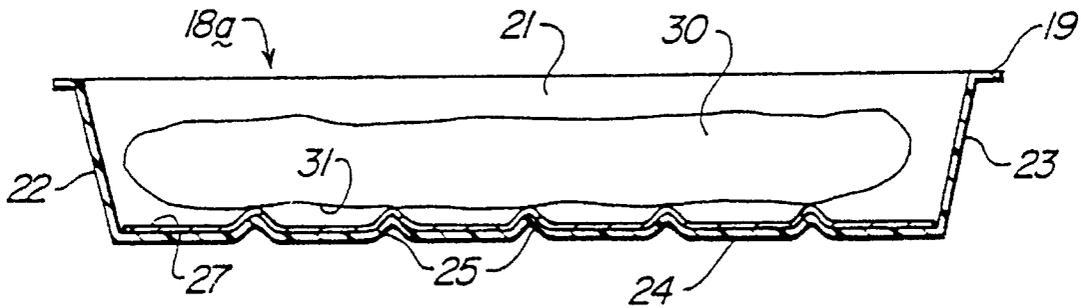


FIG. 9

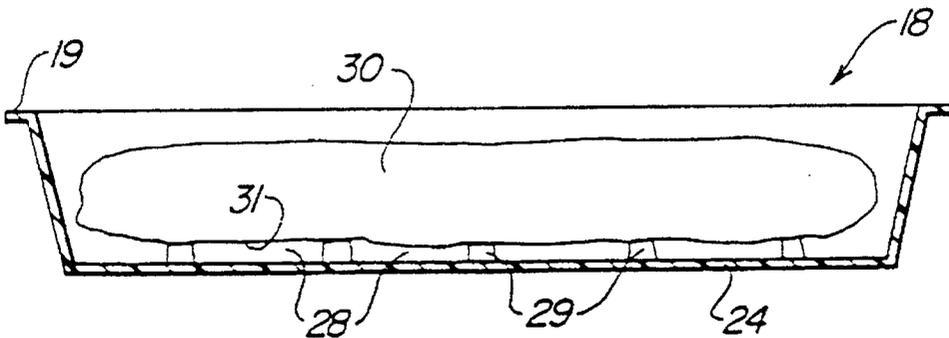


FIG. 10

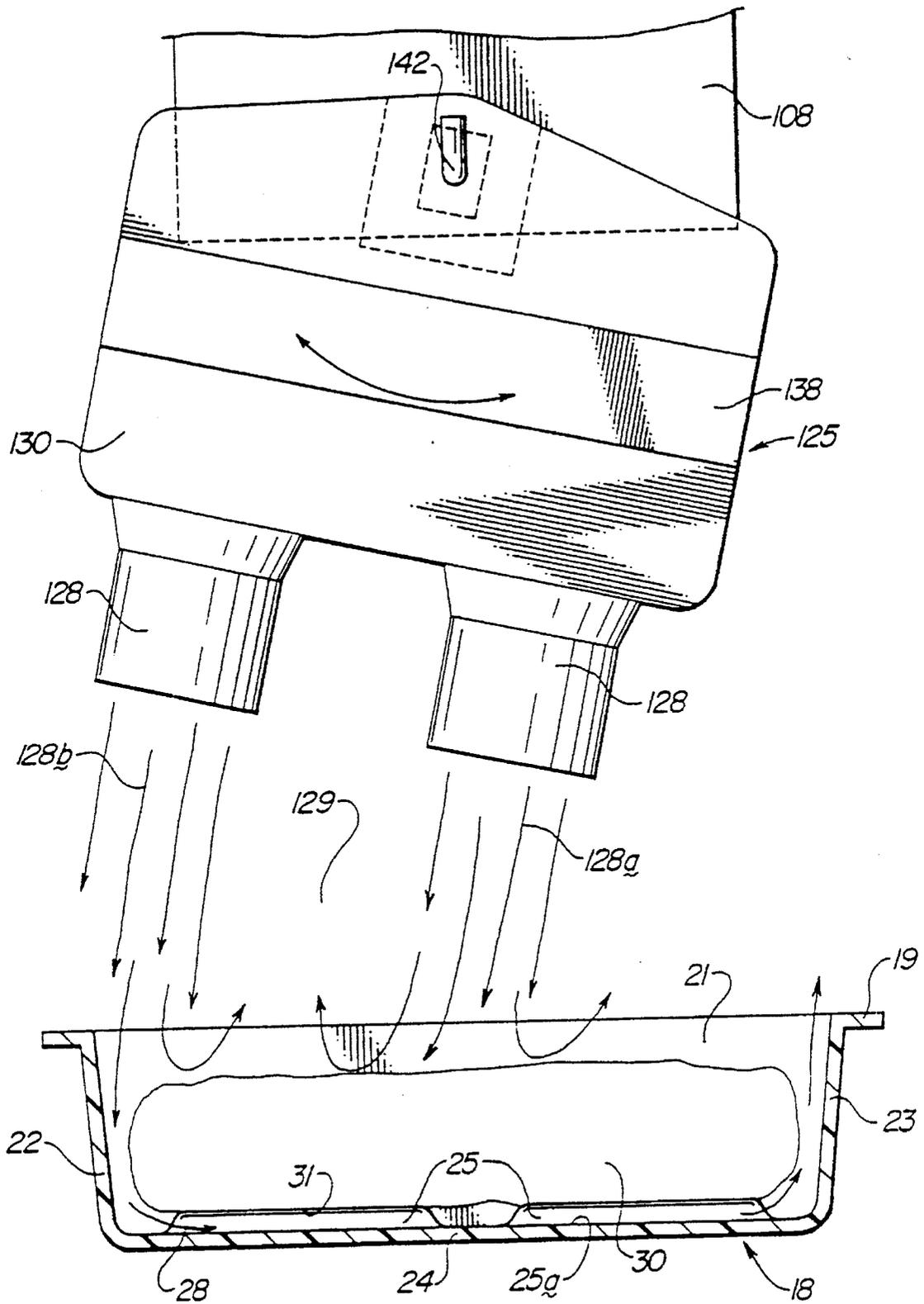


FIG. 11

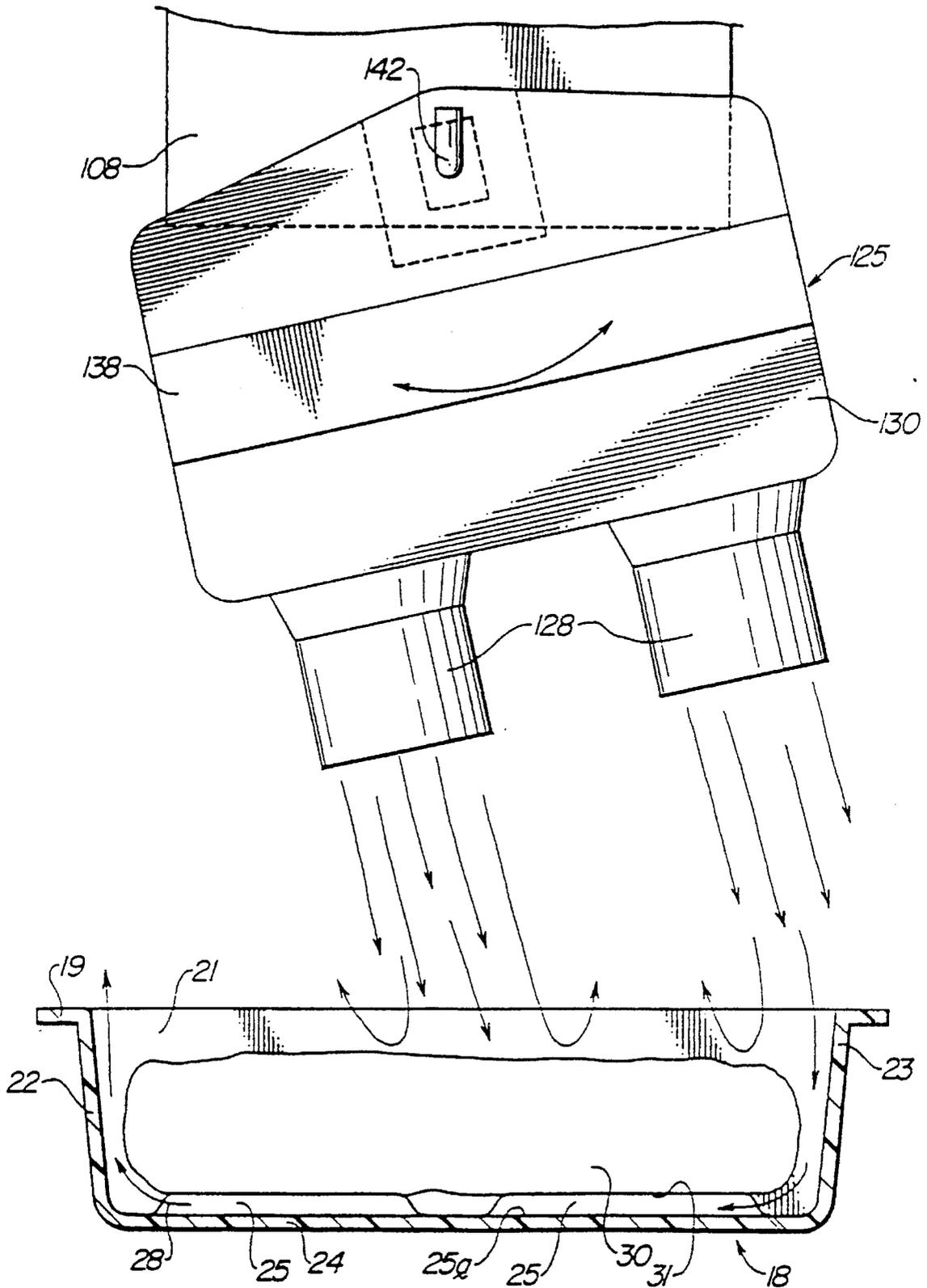


FIG. 12

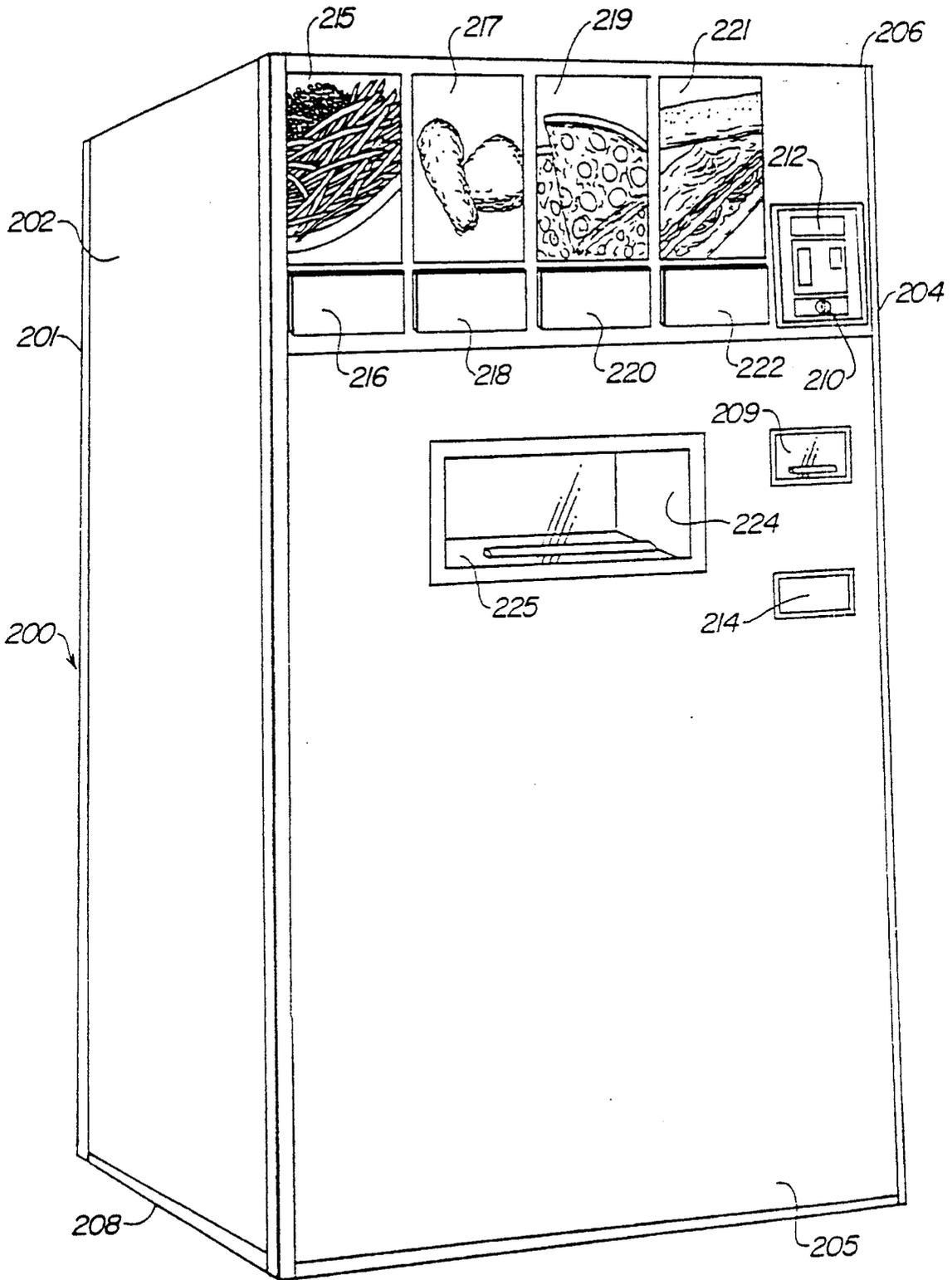


FIG. 13

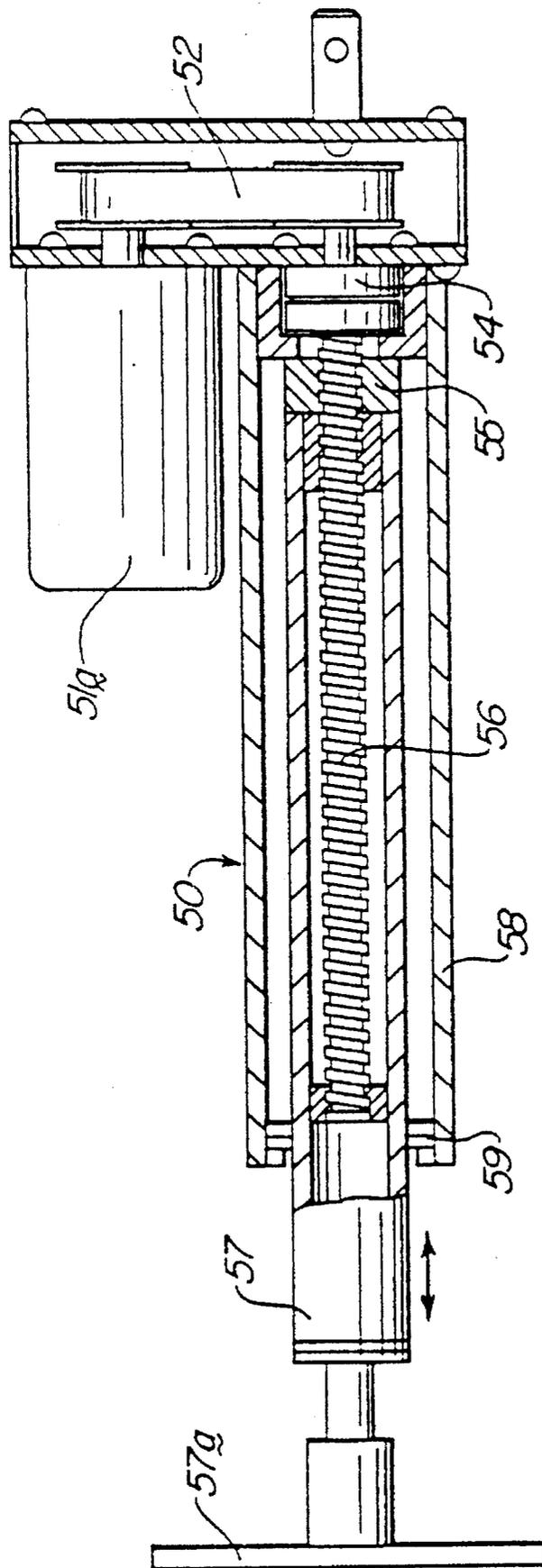


FIG. 14

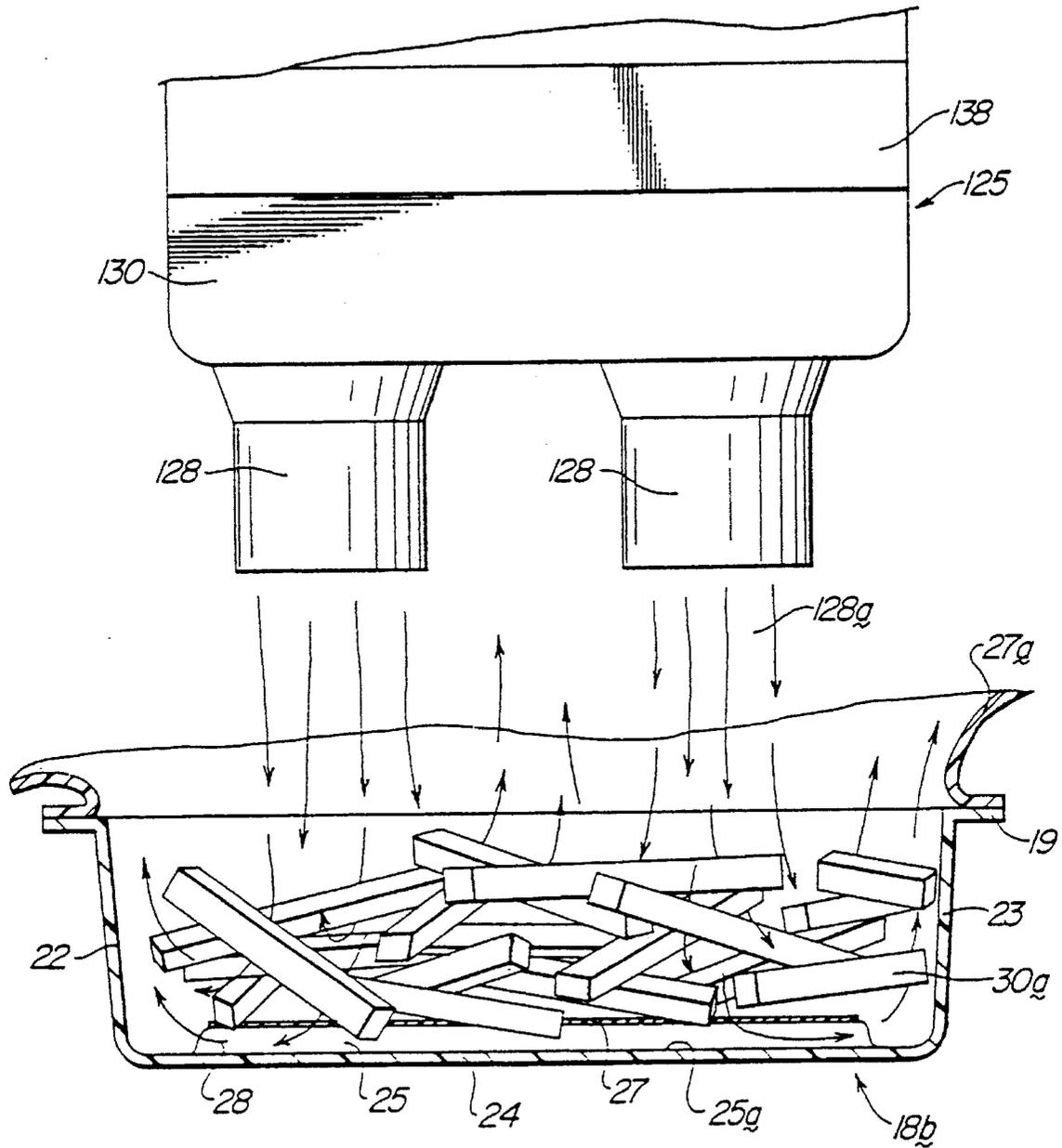


FIG. 15

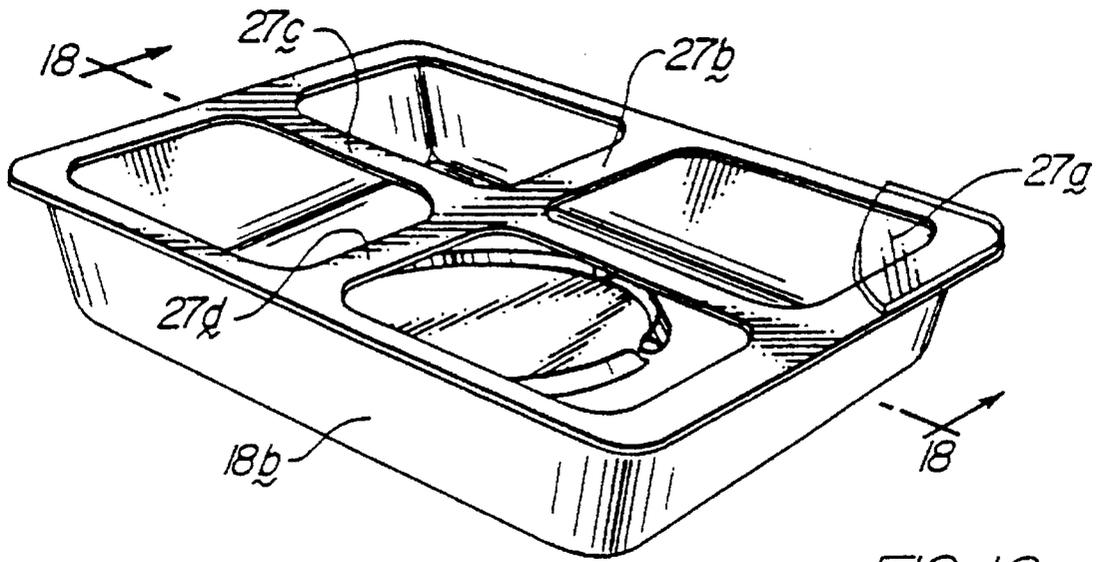


FIG. 16

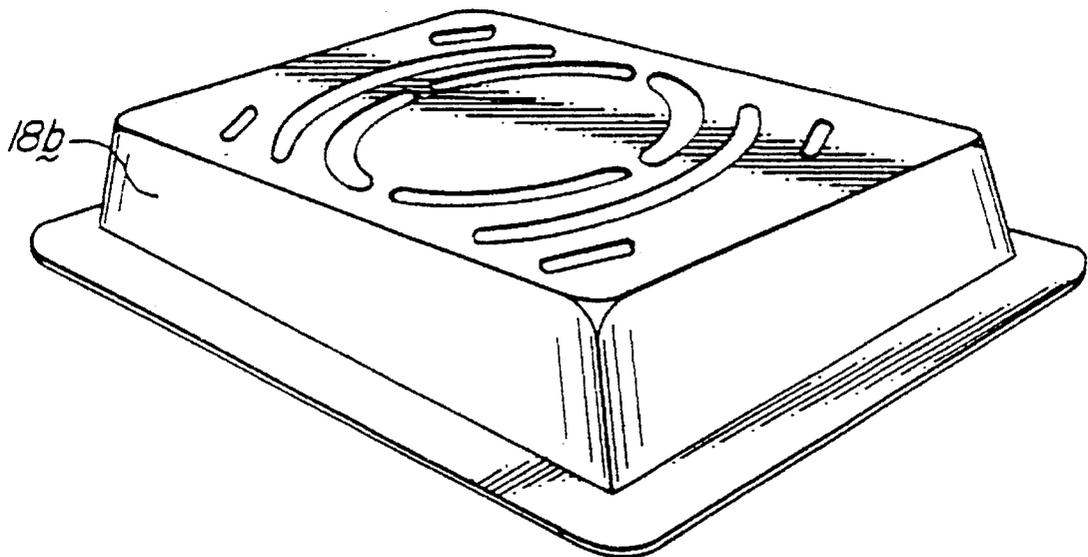


FIG. 17

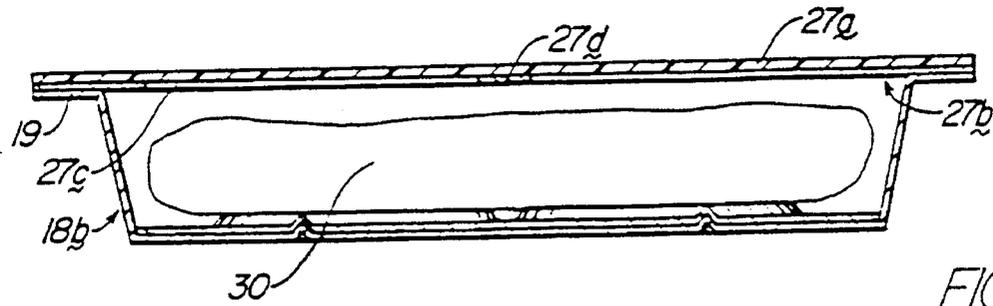


FIG. 18

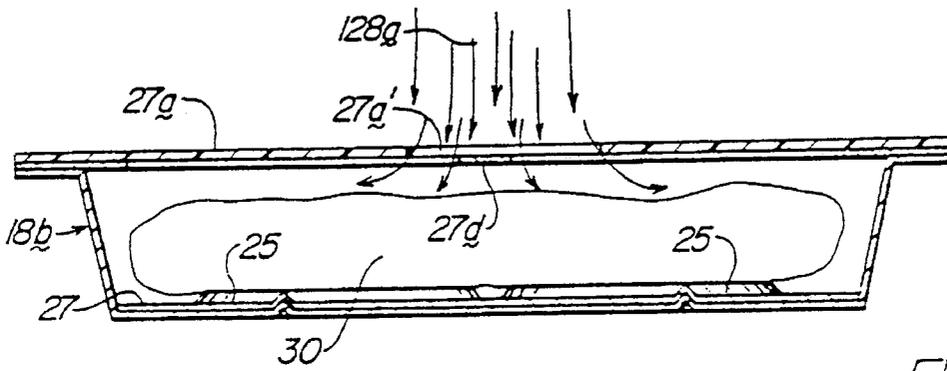


FIG. 19

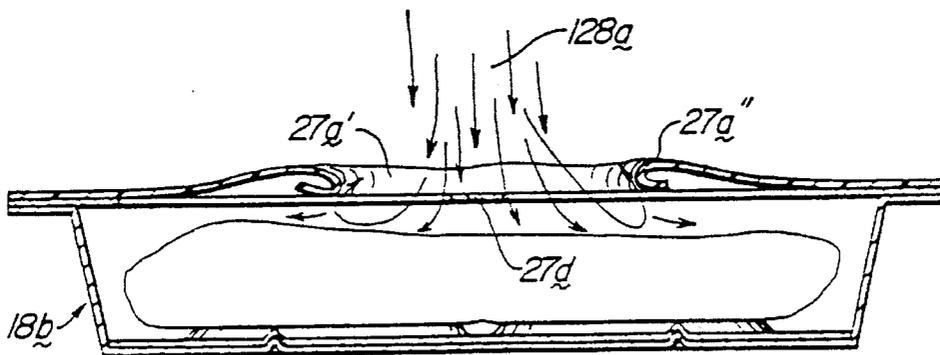


FIG. 20

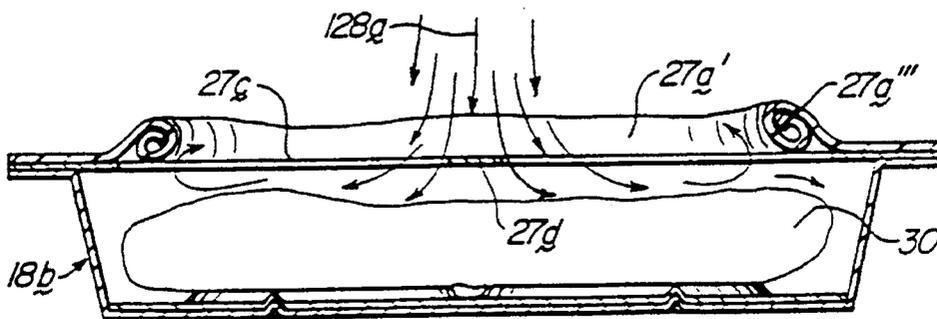


FIG. 21

METHOD AND APPARATUS FOR VENDING HOT FOOD

CROSS REFERENCE TO RELATED APPLICATIONS

This application is a divisional of Application Ser. No. 08/239,724, filed May 9, 1995, entitled "MICROWAVE VENDING MACHINE", now U.S. Pat. No. 5,449,888; which is a divisional of Application Ser. No. 07/909,077, filed Jul. 7, 1992, entitled "MICROWAVE VENDING MACHINE", now U.S. Pat. No. 5,310,978, issued May 10, 1994; which is a divisional of Application Ser. No. 07/723,250, filed Jun. 28, 1991, entitled "FOOD HANDLING SYSTEM", now U.S. Pat. No. 5,210,387, issued May 11, 1993; which is a continuation-in part of Application Ser. No. 07/463,279, filed Jan. 10, 1990, entitled "MICROWAVE VENDING MACHINE", now U.S. Pat. No. 5,147,994, issued Sep. 15, 1992.

TECHNICAL FIELD

The disclosed invention relates to a hot meal vending device which employs a combination of microwave and convection heating.

BACKGROUND OF INVENTION

Vending machines for dispensing hot and cold drinks, candy, cookies, potato chips and other snack foods have enjoyed significant commercial success. However, vending machines for dispensing meals have been limited to dispensers of refrigerated foods such as sandwiches, salads and the like.

Devices heretofore devised for incorporating electronic ovens in food vending machines are disclosed in U.S. Pat. No. 3,333,666; U.S. Pat. No. 3,343,479; U.S. Pat. No. 3,386,550; U.S. Pat. No. 3,397,817; U.S. Pat. No. 3,534,676; U.S. Pat. No. 4,004,712; U.S. Pat. No. 4,398,651; U.S. Pat. No. 4,592,485; U.S. Pat. No. 4,762,250; U.S. Pat. No. 4,783,582 and U.S. Pat. No. 4,784,292.

Vending machines for hot meals generally include a refrigerated compartment for preserving food, a microwave oven compartment for fast cooking, and a conveyor for transferring food from the refrigerated compartment into the microwave oven. However, since vending machines for hot foods have enjoyed very limited commercial success, separate microwave ovens for heating food items removed from a refrigerator are commonly employed in convenience stores, airports, cafeterias and other food vending operations.

Microwave heating of certain foods, including pizza and sandwiches which contain dough and bakery products, typically leaves the surface too moist and less palatable than similar food products cooked in other types of ovens.

Ovens of the type disclosed in U.S. Pat. No. 3,884,213; U.S. Pat. No. 4,154,861; U.S. Pat. No. 4,289,792; U.S. Pat. No. 4,409,453 and U.S. Pat. No. 4,835,351 employ air jets which impinge upon the surface of a food product to provide surface heating of the product in combination with microwave heating. Jet impingement ovens have enjoyed significant success in commercial food service and commercial food processing operations. However, a long felt need exists for apparatus for quickly and efficiently heating food products which require little or no preparation for use in a vending machine for hot meals.

SUMMARY OF INVENTION

The vending machine for hot foods includes an oven cabinet having an interior divided by a perforated plate to prevent transfer of microwave energy from a cooking compartment to an air conditioning compartment in the cabinet. The conditioning chamber houses air circulating apparatus to recirculate temperature controlled air from the conditioning chamber through the cooking chamber to facilitate crisping and browning to provide a desired surface texture. Microwave heating apparatus communicates with the cooking chamber to provide rapid heating of the food by electromagnetic excitation.

A method for controlling the temperature and surface texture of a product includes the steps of: positioning a product in a container having upwardly extending sides and a bottom; positioning the product and container in a temperature controlled atmosphere; supporting the product above the bottom of the container; and forming a region of controlled air pressure alternately adjacent opposite sides of the product by directing air to flow alternately adjacent opposite sides of the product such that temperature controlled air flows between the lower surface of the product and the bottom of the container.

DESCRIPTION OF DRAWINGS

Drawings of a preferred embodiment of the microwave vending machine are annexed hereto so that the invention may be better and more fully understood, in which:

FIG. 1 is a perspective view of a package handling apparatus and oven cabinet inside a vending machine, the outer cabinet of the vending machine being broken away to more clearly illustrate details of construction;

FIG. 2 is a cross-sectional view taken along line 2—2 of FIG. 1;

FIG. 3 is a cross-sectional view taken along line 3—3 of FIG. 2;

FIG. 4 is an exploded perspective view of the air dispensing apparatus;

FIG. 5 is a cross-sectional view taken along line 5—5 of FIG. 1;

FIG. 6 is a cross-sectional view taken along line 6—6 of FIG. 1;

FIG. 7 is an exploded perspective view of a container and protective sleeve which form a package for a food product;

FIG. 8 is an elevational view of the package illustrated in FIG. 7, parts being broken away to more clearly illustrate details of construction;

FIG. 9 is a fragmentary diagrammatic view illustrating a modified form of a food container having susceptor film mounted therein;

FIG. 10 is a fragmentary diagrammatic view of a food container having a bottom layer of french fried food material and an upper layer of a different food product;

FIG. 11 is a diagrammatic view illustrating air flow during a first stage of the cooking process; and

FIG. 12 is a diagrammatic view similar to FIG. 11 illustrating air flow during a second stage of the cooking process;

FIG. 13 is a perspective view of the external vending machine cabinet;

FIG. 14 is a cross sectional view taken through the electromechanical linear actuator;

FIG. 15 is a diagrammatic view similar to FIG. 11 illustrating air flow through a particulate food product;

FIG. 16 is a perspective view of a container having a lattice bridging the open top thereof;

FIG. 17 is a perspective view of the bottom of the container illustrated in FIG. 16;

FIG. 18 is a cross-sectional view taken along line 18—18 of FIG. 16; and

FIGS. 19—21 are cross-sectional views similar to FIG. 18 diagrammatically illustrating the progressive heating of a film sealing the container to uncover a food product in the container.

Numeral references are employed to designate like parts throughout the various figures of the drawing.

DESCRIPTION OF PREFERRED EMBODIMENT

Referring to FIGS. 1, 4, 7 and 13 of the drawings, the numeral 10 generally designates a package which is moved by package handling apparatus 40 into and out of an oven 70 in a vending machine 200. As will be hereinafter more fully explained, a source 90 of electromagnetic radiation and air circulating apparatus 100 are employed for heating a food product 30 selected by a consumer upon depositing the purchase price of the food product in the vending machine 200 illustrated in FIG. 13. As best illustrated in FIG. 13 of the drawing, the vending machine 200 is preferably adapted to serve, for example, hot food products 30 to a customer within about one and a half to two minutes. In the illustrated embodiments, the food products 30 may, for example, include french fried potatoes, chicken nuggets, pizza, and submarine sandwiches.

The vending machine 200 is mounted in an enclosure cabinet having a back wall 201, spaced side walls 202 and 204, a front panel 205, a top wall 206 and a bottom wall 208. The front panel 205 is preferably hinged to side wall 202 and provided with a key actuated lock 210 securing the front panel 205 in a closed and locked position to prevent unauthorized access to the interior of the enclosure. A currency receiving mechanism 212 adapted to accept both coins and bills is mounted on front panel 205 along with a coin return slot 214 for returning change to the customer.

Selector plates 216, 218, 220 and 222 are mounted on the front panel 205 for use by the customer to designate the food item selected to be heated and dispensed through a delivery passage 224 closed by a protective door 225. Product identification panels 215, 217, 219 and 221 are associated with selector plates 216, 218, 220 and 222, respectively, to inform the customer what food item can be selected by touching one of the selector plates. Identification panel 215 is provided with a graphic illustration of fried potatoes permitting use of the vending machine 200 by persons who do not speak or read a particular language. Additional indicia including words, numerals or other and graphic representations may be applied to each of the panels 215, 217, 219 and 221.

A condiment holding chamber 209 is provided for holding packets of salt, pepper, sugar, ketchup, mustard and barbecue sauce.

As will be hereinafter more fully explained, a refrigerated food storage cabinet 170 is preferably mounted in the lower portion of the interior of the enclosure 200 and package handling apparatus 40 and oven 70 are mounted above and adapted to receive selected packages of food products from the refrigerated storage compartment 170 transported by an elevator 180.

Each selector plate 216, 218, 220 and 222 is preferably connected to an electrical circuit adapted to initiate a sequence of events provided that payment for the food item 30 has been received in the currency receiving mechanism 212. As will be hereinafter more fully explained, touching selector plate 220 indicates that pizza, graphically illustrated on product identification panel 219 is to be dispensed. A container 10 containing pizza will be automatically moved from the refrigerated storage compartment 170 onto an elevator 180 and delivered to the package handling apparatus 40 which will move the package 10 to oven 70 for heating and then dispense the heated product 30 through the delivery passage 224 which is accessible to the customer by raising door 225.

The electrical circuit controlling the heating of the selected food product 30 preferably includes three programmed elements for delivering a predetermined type of heating for a pre-programmed time interval to the selected food product. The programmable circuit preferably includes, for example, devices to program the heating cycle by coordination with the location of the selected food item in the storage compartment 170, a bar code or other readable mechanism on the package, and symbols displayed on or adjacent selector plates 215—221 for the user to touch. From the foregoing, it should be readily apparent that touching one of the selector plates 216, 218, 220 or 222 based on the visual selection of a food item graphically illustrated on product identification panels 215, 217, 219 or 221 initiates a programmed sequence to control the heating cycle of the selected food product 30.

Package 10, best illustrated in FIGS. 7 and 8, comprises a tubular sleeve 12 having open ends 13a and 13b. Sleeve 12 is formed by a top 14, bottom 15 and side walls 16a and 16b having peripheral edges connected to form an interior cavity 17 for a container 18. Bottom 15 is narrower than top 14 and sidewalls 16a and 16b are inclined relative to vertical planes.

Container 18 is an open topped tray formed by side walls 20 and 21 having end walls 22 and 23 secured between opposite ends thereof and a bottom wall 24. Support ribs 25 or other suitable projections extend upwardly from bottom wall 24 for supporting a food product 30 spaced from bottom wall 24 to provide space forming a path 28 extending between the lower surface 31 of the food product 30 and the upper surface 25a of the bottom wall 24 of container 18.

The package 10 carries the food product 30 in the open-top container 18 which is enclosed in the tube-like sleeve 12, preferably constructed of cellulosic or other poorly conductive material. The food product 30 is stored in a cabinet 170 in the container 18 inside of the sleeve covers 12. The container 18 is withdrawn from the sleeve 12 prior to heating the food product 30 and then the food 30 and container 18 are returned to the sleeve 12 to retain heat in the food until the package 10 is opened by the customer.

It should be readily apparent that refrigeration of food product 30 may not be necessary if food product 30 is not perishable or if package 10 containing the food product has been treated to assure that food product 30 has sufficient shelf life. Cabinet 170 may be refrigerated or divided into compartments, some of which are refrigerated depending upon the nature of the food product to be dispensed by the vending machine 200.

The relatively non-conducting sleeve 12 serves as a comfortable holder for the hot container 18 and food 30.

The cover for the container 18, having a lip 19 which extends around the periphery of upper edges of walls 20, 21, 22 and 23, is formed by the top 14 of sleeve 12 to provide

5

a slip-over lid which covers the open top of the container **18** and can be removed for heating and subsequently provides insulated cool handling of the hot product **30** by enclosing the lip **19** of the container **18**.

In FIG. 9 of the drawing, the numeral **18a** generally designates a modified form of the container having a susceptor belt **27** mounted adjacent bottom **24** of the container having ribs **25** formed thereon. The susceptor belt coating **27** is formed of polyethylene terephthalate and is commercially available from a variety of sources including Frigigold of England and is recommended for use in reusable plastic or paperboard microwave cook ware in a recommended temperature range of up to 450° F. The susceptor belt **27** is rapidly heated by microwave energy until it reaches a maximum temperature of, for example, 350° F. and the temperature level is maintained to provide radiant and conductive bottom heat to the food product **30**.

In the embodiment of the container **18** illustrated in FIG. 10 of the drawing, a layer **29** of a particulate food product, such as strips of pasta or slices of potato, is positioned between the bottom wall **24** of container **18** and the lower surface **31** of food product **30**. If layer **29** is slices of potato and product **30** is a meat product, juices dripping from the lower surface of food product **30** will contact and be absorbed by layer **29** of potato slices to enhance the cooking of both the slices of potato and the meat product **30**. The liquid juices enhance the flavor and appearance of the potatoes while the circulation of air through passages **28** between the potato slices results in controlled drying and evaporation of moisture from the bottom of the food product **30** to provide an acceptable texture, taste, smell and appearance superior to that conventionally achieved in microwave ovens.

As illustrated in FIGS. 15-21 of the drawing, the food product **30a** may comprise particulate material, such as slices of fried potatoes and a corrugated susceptor belt **27** is mounted adjacent bottom **24** to form ribs **25**. Since the susceptor belt **27** is controllably heated by the microwave and portions of the upwardly extending ribs **25** contact the lower surface of the food product, the structure simulates grilling as well as allowing juices to flow into the area between the ribs.

Container **18b**, illustrated in FIG. 15, is provided with a sheet **27a** of a heat shrinkable film bonded to lip **19a** for sealing the food product **30a** in the container **30b**. A sheet **27a** preferably formed of polymeric compounds and materials, for example, synthetic thermoplastic resins of the type which are commercially available from E. I. DuPont de Nemours and Co. of Wilmington, Del., used to form a polyester film which will melt when contacted by air at a temperature of less than 400° F. which results in film **27a** becoming perforated and rolling toward lip **19** which extends around the periphery of container **18b**. The cohesive nature of the polyester material prevents it from dripping into the food container. It should be readily apparent that the use of the polyester film **27a** provides a seal which prevents deterioration of food product **30a** over an extended period of time in a refrigerator or freezer.

A perforated grid or lattice **27b**, illustrated in FIG. 16 and FIGS. 18-21, may be mounted between the upper surface of lip **19** and the lower surface of sheet **27a**. Legs **27c** and **27d** spanning across the top of container **18b** support film **27a** to assure that portions of film **27a** do not drop downwardly to engage the food product **30a** in container **18b**.

As diagrammatically illustrated in FIGS. 18-21 of the drawing, film **27a** and lattice **27b** are bonded or otherwise

6

sealingly secured to the lip **19** which extends around the periphery of the open top of container **18b** to prevent dehydration and to otherwise protect food product **30** in container **18b**. Food product **30** is supported on susceptor belt **27** having upwardly extending projections **25** formed thereon for spacing the lower surface of food product **30** above the bottom of container **18b** to form air passages therebetween as hereinbefore described.

As illustrated in FIG. 19 of the drawing, impingement of air stream **28a** against the upper surface of film **27a** causes a central portion of film **27a** to be perforated forming an opening **27a'** in a central portion of the film intermediate edges of container **18b**.

As illustrated in FIG. 20, opening **27a'** is enlarged as heat is transferred to the film **27a** which tends to roll back as indicated at **27a''** as the film material shrinks and is distorted.

As illustrated in FIG. 21 of the drawing, heat transferred to the film **27a** causes the meltable and shrinkable film **27a** to retract to the position designated **27a'''** thereby uncovering the upper surface of food product **30** in container **18b**.

It should be appreciated that container **18b** is preferably stored in a tubular sleeve **12** of the type hereinbefore described to prevent perforation of sealing film **27a** during handling of containers while being transported for stocking storage cabinet **170**. As will be hereinafter more fully explained, after container **18b** has been moved into heat exchange relation with streams **128a** of heated air projected by air circulating apparatus **100**, container **18b** is reinserted into the tubular sleeve **12** prior to dispensing the food product to the customer so that the hot container **18b** and the food product **30** therein can be handled by the customer to eliminate the necessity for providing "hot pads" or other apparatus for handling the hot container.

As best illustrated in FIGS. 1 and 14, package handling apparatus **40** includes a container loading device **50** and a container unloading device **60**. The loading device **50** and unloading device **60** are of substantially identical construction and comprise motors **51a** and **51b**, respectively, drivingly connected through synchronous drive belts **52** to the end of drive screws **56**. Each drive screw **56** has threads formed on the outer surface thereof which engage internal threads in a drive nut **55** which moves linearly along drive screw **56** as the drive screw rotates. Thrust is transmitted from the drive nut **55** to a transitional tube **57**. The entire screw **56** and nut **55** assembly is protected from contamination and environmental elements by a cover tube **58**, and an end wiper seal **59**. Rotational thrust bearings **54** allow the screw **56** to freely rotate under loaded conditions.

The electromechanical linear actuators **50** and **60** are commercially available from Jasta, Inc. of San Jose, Calif. and from Dayton Electric Manufacturing Co. of Chicago, Ill., and form no part of the invention except in the claimed combination.

Motors **51a** and **51b** are preferably variable speed reversible synchronous gear motors. It should be readily apparent that motors **51a** and **51b** transmit torque through belt **52** for rotating drive screws **56**. Rotation of drive screw **56** causes drive nut **55** which is secured to the inner end of translating tube **57** to move translating tube **57** to extend or retract tube **57** relative to cover tube **58**.

As diagrammatically illustrated in FIG. 5 of the drawing, electromechanical actuator **60** having rake plate **57b** mounted thereon is pivotally mounted between a pair of lugs **60a** and is rocked in a vertical plane by a solenoid **60b** connected to an actuating arm **60c** secured to cover tube **58** of actuator **60**.

When rake plates **57b** is in its retracted home position indicated in dashed outline at **57b** in FIG. 5 of the drawing, rake plate **57b** is preferably positioned at an elevation above container **18** such that when translating tube **57** is extended to the full outline position, the lower edge of rake plate **57b** moves above the upper edge of container **18**. When rake plate **57b** reaches the full outline position illustrated in FIG. 5 of the drawing, solenoid **60b** is actuated for moving rake plate **57b** downwardly to an elevation below the lip extending around container **18** such that when translating tube **57** is retracted to the dashed outline position, container **18** will be returned through passage **48** in product guide member **46** and returned to the interior of tubular sleeve **12**, solenoid **60b** will again be actuated for elevating rake plate **57b** to a position above the upper edge of opening **48** such that pusher plate **57a** may be actuated for moving the next container **18** into the oven.

Conveyor **65** includes a flexible belt **66** extending around a drive roller **66a** and a driven roller **66b**, drive roller **66a** being driven by a reversible variable speed motor **68**.

The in-feed conveyor, generally designated by the numeral **42**, comprises a paddle **43** suspended between chains **43a** and **43b** which extend around drive sprockets mounted on a shaft driven by a motor **43d**. The in-feed conveyor **42** is mounted between guide members **44** and **46**. As illustrated in FIG. 5, guide member **44** comprises a generally L-shaped member formed by substantially perpendicularly disposed legs **44a** and **44b** connected by a transition section **44c**. Product guide member **44** is connected to a second product guide member **46** by a front bracket **42f** and a rear bracket **42r**. As illustrated in FIG. 1 of the drawing, an in-feed drive motor **43d** is secured to guide member **46** and paddle **43** is moved between guide members **44** and **46** by chains **43a** and **43b**.

Product guide member **46**, best illustrated in FIG. 5, is formed by generally perpendicularly disposed legs **46a** and **46b** connected by a transition section **46c**. A third leg **46d** extends generally parallel to leg **46b** and has an end secured to an end of leg **46b** by stop member **45**. As will be hereinafter more fully explained, stop member **45** functions as a stop to limit movement of package **10**.

Leg **46b** of product guide member **46** has a first passage **47** formed therein while section **44d** has a second passage **48** formed therein. As will be hereinafter more fully explained, when conveyor **65** moves package **10** into engagement with backstop **45**, the open end **13a** of tubular sleeve **12** is positioned adjacent opening **47** while the open end **13b** of sleeve **20** is positioned adjacent passage **48**. When motor **51a** of the linear actuator of loader assembly **50** is energized, tube **57** and push plate **57a** on the end thereof will move through passage **47** and through the open end **13b** of sleeve **12** for moving container **18** through the open end **13a** of sleeve **12** and through passage **48** into a cooking chamber in oven **70**. After container **18** is positioned in the cooking chamber, motor **51a** is reversed, thereby retracting translating tube **57** and push plate **57a** to the position illustrated in FIG. 1 of the drawing.

After the product **30** in container **18** has been heated, motor **51b** of the linear actuator of the unloading assembly **60** will be energized to extend the translating tube **57** of the unloading assembly **60** causing the rake plate **57b** to move into the cooking compartment above container **18** and then pivot downwardly for engaging lip **19** on end wall **21** on container **18**. Motor **51b** is then reversed for retracting tube **57** and rake plate **57b** for urging container **18** out of the oven **70**, through passage **48** and through the open end **13a** of

sleeve **12**. When motor **68** is energized, the heated food product **30** in container **18** which has been repositioned in sleeve **12** will be moved toward the delivery end of conveyor **65**.

Product guide members **44** and **46** are bolted or otherwise secured to the upper surface of loader base member **42a** upon which in-feed conveyor **42** and delivery conveyor **65** are mounted.

The oven **70** comprises spaced side walls **72** and **74**, a back wall **76** and a front wall **78**. Front wall **78** has an access opening **79** formed therein which is opened or closed by a door **80**. A microwave trap **81** is formed around door **80** and is configured to prevent passage of microwave energy through space between the periphery of the door **80** and walls of the cabinet **70**. Top wall **71** and bottom wall **73** close upper and lower ends of oven **70**. Each wall of the oven is preferably formed by spaced metallic sheets and the space between the sheets is filled with thermal insulation material.

An actuator **82**, secured to mounting bracket **82a**, is connected through a link **84** to door **80** for moving door **80** vertically relative to access opening **79**. Actuator **82** is preferably an electromechanical actuator of the type illustrated in FIG. 14 and is driven by a motor **51a**.

Referring to FIGS. 1 and 2 of the drawing, electromagnetic radiation device generally designated by the numeral **90** in the illustrated embodiment comprise a pair of magnetrons **92** connected to wave guides **93** formed in side walls **72** and **74** of oven **70**. The magnetrons **92** supply electromagnetic energy to wave guides which carry the energy to the cooking chamber. A preferred microwave frequency is 2450 megahertz. Magnetrons **92** are conventional vacuum tubes in the microwave oven that convert electrical energy to electro magnetic energy in the microwave frequency spectrum. Waves of microwave energy are similar to radio waves except they are higher frequency than radio waves lower frequency than ordinary light waves. The microwave energy is channeled through wave guides **93** from the magnetrons **92** into the cooking chamber **120**.

As illustrated in FIG. 2 of the drawing, the side walls **72** and **74** are formed by spaced sheets **74a** and **74b** and insulation material **74c** is configured to form a guide tube **93** having a lower end **94** which is inclined at an angle **95** relative to a vertical plane **96** at an angle in a range between 15° and 75°. In the illustrated embodiment, the angle **95** is approximately 45°.

The application of microwave radiant heating is delivered from two sides and angles downwardly toward food **30** in an open top container **18**. Since the container and the food in the container do not reflect microwave significantly and since the space under the container diffuses microwave which passes through or by the container the beam from one wave guide is not reflected directly into the other but is largely retained in the heating chamber.

Since the container **18** is non-metallic reflections from one wave guide **93** are not reflected into the other to keep microwave in the chamber **120** to effectively heat the food **30**.

The support for the open package is preferably less than 25% reflective of the microwave.

The reflective surface of the bottom **24** of the container **18** is greater than one-fourth wave length, for 2450 megahertz (MHZ) microwave one-fourth of 13 cm, below the surface of food being heating. The angle and the distance reduce standing waves in the small heating cavity.

A tube **103** is connected through a valve **103a** to a supply of water or steam and which may be used for delivering an

atomized spray of water or steam into the air conditioning chamber 115 for controlling the relative humidity and dew point of air circulated through air conditioning chamber 115 and cooking chamber 120.

Referring to FIGS. 2, 3 and 4 of the drawing, air circulating apparatus generally designated by the numeral 100 comprises a blower housing 102 having an inlet opening 104 and a discharge opening 106. As illustrated in FIGS. 2 and 4, blower housing 102 is in the form of a volute and a plenum section 108 is formed adjacent the discharge opening 106.

A radial flow fan impeller 110 draws air axially through inlet opening 104 and discharges air radially through plenum section 108 and discharge opening 106.

A heating element 112 having coils 113 of a first stage and coils 114 of a second stage is mounted for heating air drawn into the blower housing 102.

As best illustrated in FIG. 3 of the drawing, the interior of the cabinet 70 is divided by a perforated plate 75 to form an air conditioning chamber 115 and a cooking chamber 120. Perforated plate 75 is constructed of a metallic material and has perforations 76 with relatively small openings equivalent to more than 50% of the surface area. The perforated metal sheet 75 prevents microwave energy from passing into the air conditioning chamber 115.

As best illustrated in FIG. 3 of the drawing, the first stage of coils 113 is mounted in air conditioning chamber 115 outside of the blower housing 102 while the second stage 114 of coils is mounted inside blower housing 102. Terminals 112a and 112b of heating element 112 are connectable to a suitable source of electricity.

As illustrated in FIG. 4 of the drawing, a mounting plate 116 having a notch 117 formed in the periphery thereof and a central opening 118 is bolted or otherwise secured to blower housing 102 for supporting heating element 112. Plate 116 is formed in two parts which are connectable along a part line 119.

As illustrated in FIG. 3, blower 110 is mounted on a shaft which is driven through a coupling 111 by a motor 110a.

Coils 109 of a third stage heating element 109 is mounted in the plenum section 108 of blower housing 102 and positioned such that air delivered radially from blower 110 is heated immediately prior to being delivered through discharge opening 106. It should be readily apparent that only coils 109 may be activated while coils 113 and 114 are idle, if it is deemed expedient to do so depending upon the heating requirements of a particular food product.

An air dispensing duct generally designated by the numeral 125 is secured to plenum 108 for receiving air from discharge opening 106.

As best illustrated in FIGS. 3 and 4 of the drawing, air dispensing apparatus 125 comprises a tapered duct formed by a perforated plate 126 having an array of passages formed therein which communicate with tubes 128. A front wall 130 and a rear wall 132 extend upwardly from the perforated plate 126 and are connected between side walls 134 and 136. An inclined top wall 138 extends between front wall 130 and a flange 140 encircling the lower end of duct 108 and enclosing the discharge opening 106 from the blower housing 102.

As illustrated in FIG. 3 of the drawing, air directing vanes 142 extend between side walls 134 and 136 of the tapered duct for distributing air along the length of the interior 144 of the tapered duct.

The air dispensing apparatus 125 is pivotally secured to duct 108 by a pivot pin 142 extending through aligned

apertures 144 in flange 140. Pivot pin 142 extends into an opening 145 formed in lug 146 on shaft 148 which extends into an aperture 149 on a link 150. Link 150 has an elongated slot 152 formed therein into which a pin 154 on crank 155 extends.

Crank arm 155 has an aperture which receives a drive shaft 158 driven by motor 160 through a gear reducer 161.

A radial blower 110 discharging its highest velocity air from the outer portion of the volute downwardly through shaped openings in tubes 128 to impinge upon a narrow food product 30 in the open top container 18.

The air dispensing duct 125 is moved relative to the product 30 to give uniform coverage by the air streams. As best illustrated in FIGS. 11 and 12, the sides 22 and 23 of the container 18 cause a portion of the air stream to be deflected to heat the sides and bottom 31 of product 30 in the container. The movement applies the air streams near one side of the container adjacent side wall 22 and then to the other side adjacent side wall 23 so that parts of the air streams are alternately applied to opposite exposed sides of the product 30 and are caused to alternate the lateral flow through loose stacks of food products 30 such as curled or random lengths of french fried potatoes. This alternating lateral air flow through paths 28 between support ribs 25 passes under and heats the lower side 31 of irregularly shaped products such as bone-in chicken parts.

The effectiveness of the sideways air heating of lower surfaces 31 can be enhanced by ribs 25 to provide air passages under flat products.

Further, the moving air dispensing apparatus 125 provides moving reflective surfaces which serve as stirrers to help distribute the microwave energy in the cooking chamber 120.

The combination of extended orifices through tubes 128, and the open top container 18 provides air escape path 129 while bringing the orifice to an optimum distance from the product 30. It should be noted that upper edges of the sides 20 and 21 and ends 22 and 23 of container 18 extend above the height of the contained product 30 to enhance air flow between the lower surface 31 of the product 30 and the bottom 24 of container 18.

As illustrated in FIG. 2 of the drawing, streams of air dispensed from air dispensing duct 125 through hollow air dispensing tubes 128 impinge upon the upper surface of a food product 30 in container 18. The spent air travels through space 129 between tubes 128, as illustrated in FIGS. 11 and 12 of the drawing. Spent air travels upwardly adjacent baffles 162 and is then directed downwardly by a curved surface 164 along a path between baffle 162 and baffle 166 downwardly toward soil collector pans 165. Soil collector pans 165 are preferably removably mounted and are maintained at a temperature which is less than the temperature of any other surface in the oven 70 for causing very fine smoke-type particles in the moving air to be collected on the coldest surface in the recirculating path. From soil pans 165 the recirculating air is directed upwardly between the outer surface of baffle 166 and sheet 74b of side wall 74 upwardly through passages formed in the perforated plate 75.

Baffles 162 and 166 are preferably constructed of material which is relatively transparent to microwave energy. To assure that the soil collection pans 165 are maintained cooler than other surfaces in oven 70, the pans may be exposed to outside air or water cooling to facilitate collecting aerosol from the recirculating air.

From the foregoing it should be readily apparent that the disclosed method for controlling the temperature and surface

11

texture of a food product which is to be delivery from vending machine **200** generally comprises delivery of a suitably packaged and preserved food product from a storage compartment **170** to an oven **70**. The package **10** is positioned by back stop member **45** in a predetermined relationship relative to electromechanical linear actuators **50** and **60** and relative to access opening **79** communicating with cooking chamber **120** in oven **70**.

Actuation of the actuator of the loading device **50** results in movement of push plate **57a** through tubular sleeve **12** for pushing container **18** out of sleeve **12** and into the cooking chamber **120**. Streams **28a** of air delivered through tubes **128** of the air circulating apparatus **100** melts and shrinks film **27a** for uncovering food product **30** in the open top container **18**.

In the embodiment illustrated in FIG. **15** of the drawing, one or more air streams **128a**, after causing the food product **30a** in container **18** to be uncovered will be delivered through the open top of container **18b**. If the food product **30a** in the container is strips or slices of pasta, potatoes or other particulate material, air from stream **128a** will be delivered through the stacked material in heat transfer relation with the surface of the pieces of the food product.

If food product **30** is a solid article as designated by the numeral **30** in FIGS. **11** and **12** of the drawing, air dispensing duct **125** is preferably rocked causing air streams **128a** and **128b** to move across the surface of the food product between lateral edges thereof such that regions of controlled air pressure are alternately formed adjacent opposite sides of the product **30** such that temperature controlled air flows through passage **28** between the lower surface **31** of the food product and the upper surface **25a** of the bottom **24** of container **18**.

After the surface of the food product **30** has been heated by air streams **128a** and **128b**, the recirculating air tends to limit localized heating of the product by microwave energy delivered by magnetrons **92**. Tips, and thin areas of the product which are rapidly heated by the microwave energy may actually dissipate heat to air in streams **128a** and **128b** to provide cooling to certain portions of the food product.

After the food product **30** in container **18** has been sufficiently heated, air flow through the air circulating apparatus **100** is terminated, magnetrons **92** are turned off and blower actuator **82** is energized for moving the door upwardly to the position illustrated in FIG. **1** of the drawing. The electromechanical actuator of the container unloading device **60** is then actuated for moving rake plate **57b** from the dashed outline position in FIG. **5** of the drawing to the full outline position. Rake plate **57b** is then lowered and retracted for moving container **18** out of the oven and redepositing the hot container and the food therein in the tubular sleeve **12**.

After the heated food product and container **18** have been moved into the protective tubular sleeve **12**, conveyor **65** is energized for moving the heated food product toward the delivery passage **124** of the vending machine **200** such that the product is accessible to the customer by opening protective door **225**.

We claim:

1. A method of serving food in an open-top container from a vending machine comprising the steps of:
removing the container from the sleeve;
heating the food in the container;
returning the heated food and container into the sleeve;
and
dispensing the sleeve, container, and heated food from the vending machine.

12

2. The method of claim **1** wherein the food is at least partially supported by susceptor material in the container;
and wherein the step of heating the food in the container comprises delivering microwave energy for heating the susceptor material to provide radiant and conductive heat to the food.

3. The method of claim **2**, the step of heating the food in the container further comprising:
directing at least one stream of heated air into the container, and

moving the stream of heated air relative to the container for inducing air flow in the container adjacent the food.

4. A method of serving food in an open-top container comprising the steps of:

enclosing the food in an open-top container, the top of which is initially closed by a heat shrinkable film bonded to the container to prevent dehydration of the food;

enclosing the food and container in a telescoping sleeve;
removing the container from the sleeve;

directing at least one heated air stream for shrinking the film to open the top of the container;

heating the food in the container;

returning the heated food and container into the sleeve;
and

dispensing the sleeve, container, and food.

5. The method of claim **4** with the addition of the step of forming a perforated grid across the open top of the container for supporting the heat shrinkable film.

6. The method of claim **5** wherein the perforated grid has legs spanning across the top of the container.

7. The method of claim **4**, the steps of applying heat for shrinking the film to open the top of the container and of heating the food in the container comprising

directing at least one stream of heated air toward the top of the container and into the container; and

moving the stream of heated air relative to the container for inducing air flow around the food in the container.

8. The method of claim **7**, the step of heating the food in the container further comprising:

applying microwave energy to the food in the container.

9. A method of serving food in an open-top container comprising the steps of:

enclosing the food and container in a telescoping sleeve;
removing the container from the sleeve;

sealing the container with a cover of meltable plastic film, said film being caused to uncover the food by hot air applied to heat the plastic film;

heating the food in the container;

returning the heated food and container into the sleeve;
and

dispensing the sleeve, container, and food.

10. A method of serving food in an open top container from a vending machine comprising the steps of:

providing a supply of food in a container enclosed by a telescoping sleeve, said supply being located within said vending machine;

removing the container from the sleeve;

directing at least one stream of heated air into the container to heat the food in the container;

returning the heated food and container into the sleeve;
and

dispensing the sleeve, container, and food from said vending machine.

13

11. The method of claim **10**, the step of directing at least one stream of heated air into the container further comprising:

moving the stream of heated air relative to the container for inducing air flow in the container adjacent the food. ⁵

12. The method of claim **10**, with the addition of the step of:

enclosing the food in an open-top container the top of which is initially closed by a heat shrinkable film bonded to the container to prevent dehydration of the food, whereby upon the step of directing at least one stream of heated air into the container, the stream of heated air shrinks the film to open the top of the container. ¹⁰

14

13. The method of claim **12**, with the addition of the step of:

forming a perforated grid across the open top of the container for supporting the heat shrinkable film.

14. The method of claim **13**, wherein the perforated grid has legs spanning across the top of the container.

15. The method of claim **10**, wherein the food is at least partially supported by susceptor material in the container, and with the addition of the step of:

delivering microwave energy for heating the susceptor material to provide radiant and conductive heat to the food in the container.

* * * * *